

SIMON PEARCE

MOTHER'S DAY



EXECUTIVE CHEF EREN GURYEL & TEAM

SALADS

HOUSE GREENS 12

herb vinaigrette, tomato & cucumber

add choice of local cheese 2

VT Creamery goat cheese or Bayley Hazen blue cheese

CUP OF SOUP WITH HOUSE GREENS 21

add choice of local cheese 2

VT Creamery goat cheese or Bayley Hazen blue cheese

LOCAL FARM BEETS & MAPLEBROOK FARM FETA 14

arugula, lentil, toasted pine nuts, poached beets

citrus mustard vinaigrette

BABY GEM CAESAR 14

challah croutons, North Country Smokehouse bacon

grated parmesan, anchovy & roasted garlic dressing

ELEVATE YOUR SALAD:

seared Faroe Islands salmon* 12

grilled skinless chicken breast 9

roasted organic tofu 8

SOUPS

VERMONT CHEDDAR 11

SOUP OF THE DAY 11

APPETIZERS

VERMONT CHEESE PLATE

Rory's scones, Pearce family tomato chutney, local crackers

marcona almonds, grapes, Vermont honey

two cheeses 15 / four cheeses 22

HOUSE MADE RICOTTA AND MUSHROOM TOAST 15

toasted challah, house made ricotta, pine nuts,

sherry-marinated mushrooms, balsamic vinegar, watercress

JUMBO LUMP CRAB CAKES* 20

scallions, whole grain mustard, citrus, roasted bell pepper aioli

POINT JUDITH CRISPY CALAMARI SALAD 16

pickled fresno peppers, green onion remoulade, parmesan,

house greens, maple balsamic vinaigrette

HOUSEMADE BREAD & CABOT SALTED BUTTER 3

Ballymaloe brown bread, baguette

ENTRÉES

SEARED FAROE ISLANDS SALMON* 24

organic quinoa tabbouleh, parsley, mint, red onion,

lemon, tomato, cucumber, olive oil & romesco sauce

ROASTED HALIBUT* 32

ratatouille, roasted tomato, mint oil

SEARED RARE CHILLED AHI TUNA SANDWICH* 24

toasted challah bun, wasabi mayonnaise, pickled ginger,

cucumber, alfalfa sprouts, choice of fries or house greens

BOSTON COD FISH & CHIPS 24

VT beer tempura batter, shoestring fries, tartar sauce,

lemon wedge, malt vinegar

FORK AND KNIFE LOBSTER CLUB SANDWICH 42

toasted challah, tarragon mayonnaise, avocado, bacon,

lemon zest, choice of fries or house greens

STEAK & PARMESAN TRUFFLE FRIES* 32

USDA prime 8oz NY strip steak, lemon aioli, arugula

GRILLED REBOP FARMS LAMB CHOPS* 32

English peas, mint, pearl onions, pomegranate

ROASTED ROBIE FARMS HALF CHICKEN 30

herb-whipped russet potatoes, creamed baby spinach,

thyme chicken jus

RIGATONI POMODORO WITH BURRATA 24

tomato & basil sauce, cherry tomatoes, white sofrito,

Maplebrook Farm burrata, olive oil

PRINCE EDWARD ISLAND STEAMED MUSSELS 22

chardonnay & verjus, butter-melted leeks, garlic & shallot,

toasted challah bread, parsley



Our Story

Since the beginning, Simon's life has centered around functional, sophisticated design. Growing up in Ireland with a family of artisans, attention to detail and aesthetics were part of his everyday experience. Inspired by centuries-old Georgian glassmaking techniques and using the finest natural materials, Simon set out to create designs that bring pleasure and inspiration with every use, every day.

*An equity fee of 2% will be added to the total of your bill before tax is applied.
This fee is not a tip for your server; it is shared among the restaurant's non-tipped staff only.

1760 QUECHEE MAIN STREET, QUECHEE, VT 05059 | 802.295.1470 | SIMONPEARCE.COM

*Vermont law requires us to let you know that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. If you have any concerns regarding food allergies, please alert your server prior to ordering.

SIMON PEARCE

BEVERAGE MENU



SPARKLING

XAREL.LO, MACABEO, PARELLADA, CAVA BRUT N.V.
MARQUES DE CACERES, Penedes, Spain Glass 12 / Bottle 48

PINOT BLANC, PINOT AUXERROIS BRUT RESERVE NV,
PIERRE SPARR, Cremant d'Alsace, France Glass 16 / Bottle 64

WHITES

PINOT GRIGIO '21, CASTELFEDER "15ER",
TRENTINO-ALTO ADIGE, ITALY Glass 15 / Bottle 60

SAUVIGNON BLANC '22 "SINCERITE", JOSEPH MELLOTT
Loire Valley, France Glass 13 / Bottle 52

GRÜNER VELTLINER '22, STEININGER
Kamptal, Austria Glass 14 / Bottle 56

PECORINO "VELLODORO" '22, UMANI RONCHI
Terre di Chieti IGT, Italy (o, ls) Glass 13 / Bottle 52

CHARDONNAY '21, ROCKS OF BAWN,
Chehalem Mountains, Oregon Glass 15 / Bottle 60

CHARDONNAY '21, SIMON PEARCE RESERVE
Sonoma County, California Glass 15 / Bottle 60

**for further selections, ask to see our award winning wine list*

DRAFT BEER

"UNCANNY VALLEY" IPA, BURLINGTON BEER CO
Burlington, VT 7% 12oz 9 / 18oz 11

"MAS VERDE" IPA, RIVER ROOST BREWING
White River Junction, VT 6.7% 12oz 9 / 18oz 11

"SCRAG MTN PILS" LAWSON'S FINEST LIQUIDS
Waitsfield, VT 4.8% 12oz 8 / 18oz 9.5

"GREEN STATE LAGER" ZERO GRAVITY BREWING
Burlington, VT 4.9% 12oz 8 / 18oz 9.5

"WE'VE BEEN DANCING" BROWN ALE, WEIRD WINDOW
BREWING, S. Burlington, VT 6% 12oz 9 / 18oz 11

"SUGAR SHACK" MAPLE VANILLA CIDER, SHACKSBURY CIDER
Vergennes, VT 8% 12oz 8.5 / 18oz 10

BOTTLES + CANS

IPA, HARPOON BREWING CO
Windsor, VT 12oz bottle 7

"SUPER SESSION" SESSION IPA, LAWSON'S FINEST LIQUIDS
Waitsfield, VT 4.8% 12oz can 10

"HEADY TOPPER" DBL IPA 8%
"FOCAL BANGER" NE IPA 7%
The Alchemist, Stowe, VT 16oz can 10

"MCLIGHTY'S" LIGHT LAGER, ZERO GRAVITY
Burlington, VT 3.5% 12oz can 7

"BARISTA" DOUBLE COFFEE PORTER, BURLINGTON BEER CO
Burlington, VT 7.3% 16oz can 10

STOUT, GUINNESS "PUB DRAUGHT"
Dublin, Ireland 4.2% 14.9oz can 7

"RESCUE CLUB IPA" NON-ALCOHOLIC BY ZERO GRAVITY
Burlington, VT 0.5% 12oz can 7

CLASSIC DRY CIDER, SHACKSBURY CIDER
Vergennes, VT 5.2% 12 oz can 8

ROSE

GAMAY, MONDEUSE '22, EUGENE CARREL ET FILS
Savoie, France Glass 14 / Bottle 56

SPARKLING ROSE PINOT NOIR, HILLINGER "SECCO"
Burgenland, Austria Glass 15 / Bottle 60

REDS

PINOT NOIR '19, KARA TARA
Western Cape, South Africa Glass 15 / Bottle 60

PINOT NOIR '20, SIMON PEARCE RESERVE
Sonoma County, California Glass 17 / Bottle 68

SANGIOVESE, COLORINO '19, "LA PIANETTE", FATTORIA
FIBBIANO, Toscana Rosso IGT, Italy (o) Glass 14 / Bottle 56

MERLOT, CAB SAUVIGNON '20, CHÂTEAU DE FONTENILLE
Bordeaux, France Glass 15 / Bottle 60

SHIRAZ '19, SEPELTSFIELD
Barossa, Australia Glass 15 / Bottle 60

MALBEC '20, NÓMADE WINES
Mendoza, Argentina (o) Glass 12 / Bottle 48

CABERNET SAUVIGNON '20, SIMON PEARCE RESERVE
North Coast, California Glass 15 / Bottle 60

HOUSE COCKTAILS

BLUE MOON SPARKLER
sparkling wine, Blue Moon sorbet
Cavendish Flute 14

LAST RUN
Génépy le Chamois, Snowdrop gin, Luxardo Maraschino liqueur,
lime juice, dried lime wheel
Ascutney Martini Glass 16

SPRING THAW
Whistlepig Piggyback rye, lime juice, maple syrup, ginger beer,
lime wedge
Ascutney Whiskey Glass 15

TREE'S KNEES
Barr Hill gin, lemon juice, maple syrup, lemon twist
Ascutney Whiskey Glass 15

FANCIUILLI
Mad River bourbon, Carpano Antica sweet vermouth, Fernet Branca,
orange twist
Ascutney Martini Glass 16

LAVENDER LEMON DROP
Green Mountain lemon vodka, lemon juice, lavender syrup,
lemon wheel, sugar rim
Ascutney Martini Glass 14

STRAWBERRY CHAMOMILE PALOMA
Papilio maple agave spirit, chamomile honey syrup, grapefruit juice,
muddled strawberries, soda water
Bristol Goblet 16

MUD SEASON MUDSLIDE
Smirnoff vodka, Perc coffee liqueur, VT Ice maple bourbon cream,
half and half
Hartland Snifter 14

OLD CUBAN
Smuggler's Notch rum, lime mint syrup, Angostura bitters,
sparkling wine, mint
Bristol Flute 14

GREEN MOUNTAIN MARY
chili infused Green Mountain vodka, house-made bloody mary mix,
lemon, lime, pepperoncini